

LUNCH MENU

Available from 12 noon until 3pm

A TASTE OF EPICUREAN

Indulge in a selection of our signature plates and house-made classics showcasing beautiful flavours.

Coffin Bay Oysters - 6.5^{ea}

Red Wine Mignonette

Champagne Mignonette

(minimum order 3 per dressing)

Prawns Skagen - 32

Freshly Cooked Prawn Cutlets (4)

Crème Fraiche & Dill Sauce,

Yarra Valley Salmon Caviar, Toasted Rye

Tuna Tartare - 32

Yellowfin Tuna, Cold Pressed Beetroot Reduction,

Crème Fraiche, Black Caviar, Charcoal Wafers

Salad of Burrata & Tomatoes (v) - 34

Buffalo Milk Burrata, Heirloom Cherry Tomatoes,

Basil Oil & Toasted Pane Di Casa

Beef Carpaccio - 30

House-Cured Tablelands Beef Fillet,

Baby Capers, Pickled Onion, & Parmigiano Reggiano

Epicurean Signature Paté - 32

Silky Smooth Duck & Port Pate, Port & Brandy Plums,

Cornichons, Sliced Sourdough & Wafers

Pork Rilette - 33

Slow Braised Pork Rilette, Pickled Fennel, Dijon

Mustard, Cornichons, Sliced Sourdough & Wafers

Jambon Persillés Terrine - 33

Smoked Ham Terrine, Pickled Fennel

Cornichons, Dijon Mustard

Duck and Pistachio Terrine - 34

Duck & Pistachio Terrine, Cherry Compote

Pickled Red Cabbage, Cornichons

Some menu items may vary due to availability

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THE ART OF GRAZING

Chef's Selection of Curated Grazing Plates and Boards designed to share and take your time to enjoy.

Olive Plate - 31

Warmed Mixed Olives, Extra Virgin Olive Oil, Dukkah,

Olive Tapenade, Pistachios, Baguette & Grissini

Venetian “Cicchetti” Tower - 46

Cicchetti is a Signature Venetian Wine Bar Style Appetiser

Salumi, Meredith Fetta, Roasted Capsicum,

Boquerones (White Anchovy), Black Olive Tapenade,

Lavosh, Sliced Fresh Sourdough Baguette

Pairs well with Pinot Gris or Pinot Noir

Salumi Trio & Cheese - 44

Prosciutto - Capocollo - Mild Salami - Pecorino Bianco

Marinated Roast Capsicum, Pistachios, Grissini

add a Baguette +8.5

Grande Antipasti - 96

Prosciutto, Mild Salami, Capocollo

Gorgonzola Dolce, Taleggio, Pecorino Bianco

Warmed Mixed Olives, Spiced Baby Figs, Pistachio,

Grissini, Lavosh, Baguette Olive Oil & Dukkah

Pairs well with Malbec or Sangiovese

French Farmhouse Charcuterie - 92

Smoked Ham Terrine, Slow Braised Pork Rilette,

Cornichons, Dijon Mustard, Pickled Fennel,

Aged Comte Cheese, Baguette & Wafers

Pairs with Chardonnay

Duck Charcuterie - 95

Duck & Port Paté, Shiraz Poached Pear,

Duck & Pistachio Terrine, Cherry Compote,

Cornichons, Roquefort Cheese, Port & Brandy Plums,

Port & Plum Paste & Baguette

Pairs well with Classic Pinot Noir

Grande Duck Charcuterie - 127

Duck Charcuterie Board (as above) with

Twice Cooked Confit Duck Leg & Pickled Red Cabbage

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FROMAGER

Each Cheese is a generous 60-70g

Served with Chef's Selection of Accompaniments

(Please advise of any nut allergies)

Single Cheese - 28

Select from

Double Cream Brie - French

Roquefort - French

Aged Comte - French

Vintage Cheddar - English

Two Cheeses - 56

French Duo - Double Cream Brie & Aged Comte

Three Cheeses - 76

French Trio - Double Cream Brie, Roquefort, Comte

EXTRAS

Warmed Cerinola Olives (v) - 10.5

Meredith Fetta - 10.5

White Anchovies - 9.5

House Baked Baguette - 8.5

Baguette and Butter (v) - 12.5

Baguette, Olive Oil & Dukka (v) - 13.5

Gluten-Free Bread and Wafers - 13.5

Butter or Olive Oil - 4

DESSERT MENU AVAILABLE

Dietary Requirements & Allergies

Gluten Free - most menu items are entirely gluten free with the exception of breads and biscuits.

Our kitchen uses wheat, soy, nuts, dairy and seafood.

Please ensure you advise of any specific dietary requirements or food allergies at time of booking and when ordering.

Whilst we endeavour to cater for all dietary requirements we can not guarantee the absence of any allergen sensitive food particles during our production processes.

Some menu items may vary due to availability

15% Surcharge applies on Public Holidays

APÉRO MENU

From 3pm and until 6pm Friday

Apero is short for “aperitif” & is the “happy” hour or two before dinner where you can unwind, relax, enjoy a glass of wine with a selection of Epicurean Tastes.

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Red Wine Mignonette

Champagne Mignonette

(minimum order 3 per dressing)

Prawns Skagen - 32

Freshly Cooked Prawn Cutlets (4),

Crème Fraiche & Dill Sauce,

Yarra Valley Salmon Caviar, Toasted Rye

Olive Plate - 31

Warmed Mixed Olives, Extra Virgin Olive Oil,

Olive Tapenade, Dukkah, Baguette & Grissini

Venetian “Cicchetti” Tower - 46

Cicchetti is a Signature Venetian Wine Bar Appetiser

Salumi, Meredith Fetta, Roasted Capsicum, Boquerones

(White Anchovy), Black Olive Tapenade,

Lavosh, Sliced Fresh Sourdough Baguette

Epicurean Signature Pate - 32

Silky Smooth Duck & Port Pate, Brandy & Port Plums,

Cornichons, Sliced Sourdough & Wafers

Fromager - 28

Single Cheese served with Chef's Selection of Accompaniments

Select from

Double Cream Brie - French Roquefort

French Aged Comte - English Vintage Cheddar

(Please advise of any nut allergies)

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